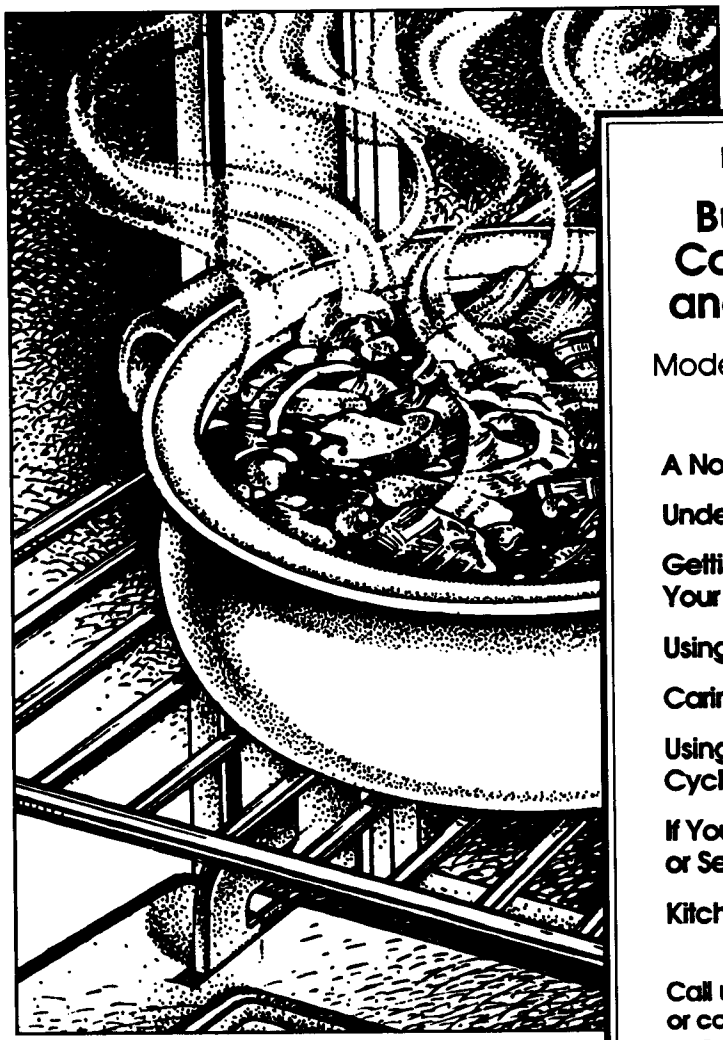
KitchenAid®

FOR THE WAY IT'S MADE.™



KitchenAid®

Built-In Thermal-Convection™ Single and Double Ovens

Models: KEBS277Y KEBS207Y
KEBS107Y KEBS177Y

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Call us with questions or comments:

1-800-422-1230

Use and Care Guide

5/93

A Note to You

Thank you!

Thank you for buying a KitchenAid home appliance. You have purchased a quality, *world-class* product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your home appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new home appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

⚠WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

⚠CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

Our Consumer Assistance Center telephone number, 1-800-422-1230, is toll-free 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, feel free to call our toll-free Consumer Assistance Center telephone number for help. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

NOTE: You must provide proof of purchase or installation date for in-warranty service.

Model Number _____ **Builder/Dealer Name** _____

Serial Number _____ **Address** _____

Date Installed _____ **Phone** _____

Important Safety Instructions

⚠WARNING To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

General

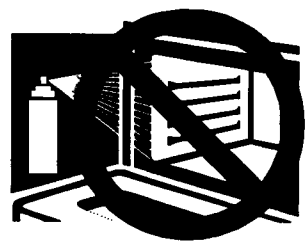
- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and window.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep oven vents unobstructed.

continued on next page

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the oven. The fumes can create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



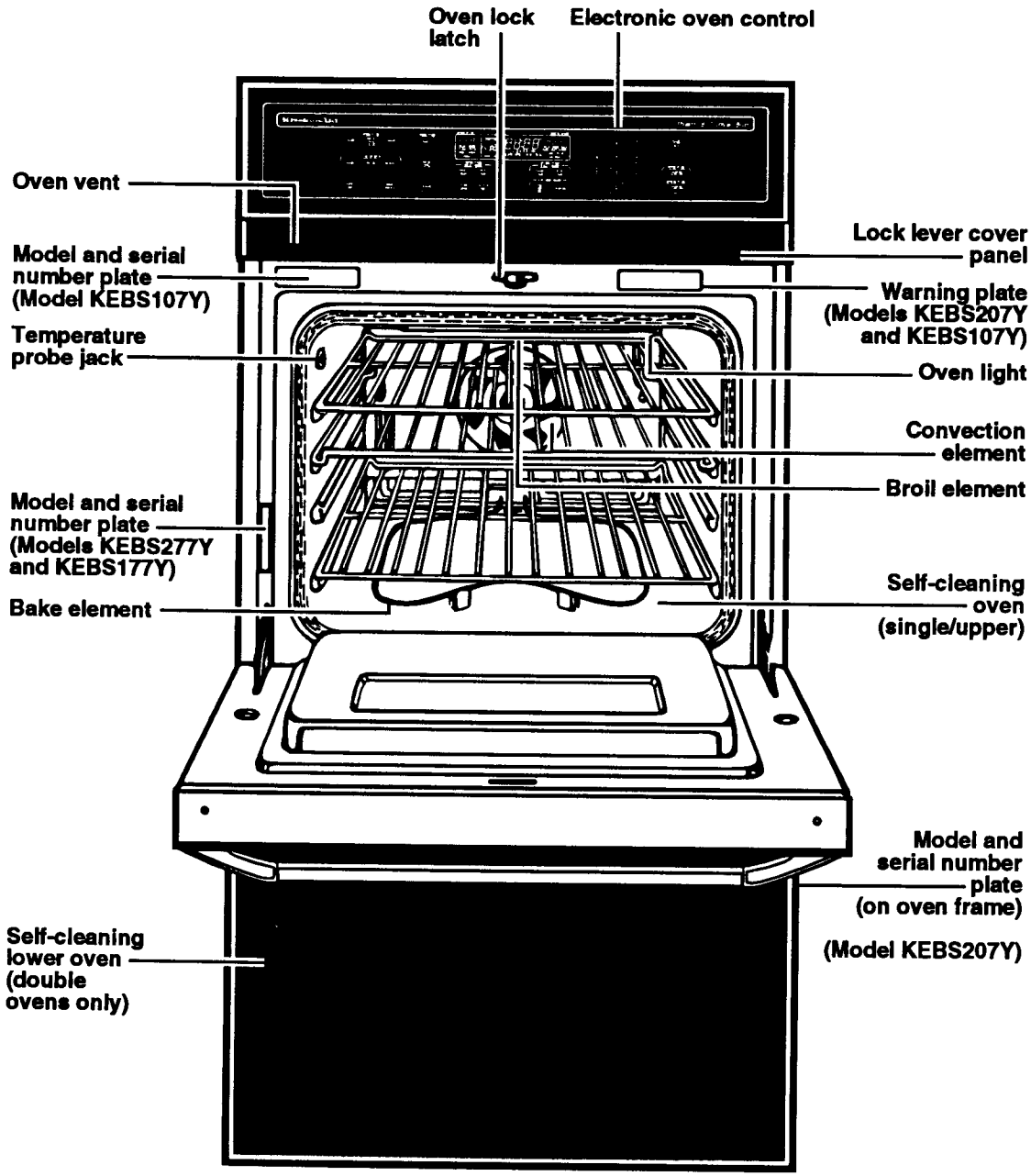
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage or move the gasket. Clean only parts recommended in this Use and Care Guide.

– SAVE THESE INSTRUCTIONS –

Getting to Know Your Oven

This section tells you what features your oven has and where they are located. Please review this information before using your oven.

Feature locations


Oven lock latch
Electronic oven control
Oven vent
Model and serial number plate (Model KEBS107Y)
Temperature probe jack
Model and serial number plate (Models KEBS277Y and KEBS177Y)
Bake element
Self-cleaning lower oven (double ovens only)
Lock lever cover panel
Warning plate (Models KEBS207Y and KEBS107Y)
Oven light
Convection element
Broil element
Self-cleaning oven (single/upper)
Model and serial number plate (on oven frame)
(Model KEBS207Y)

Using Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips, for successful use of your oven.

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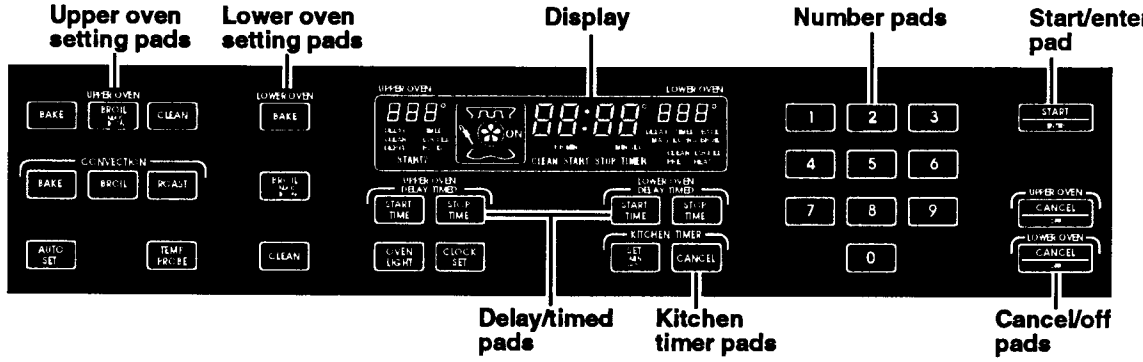
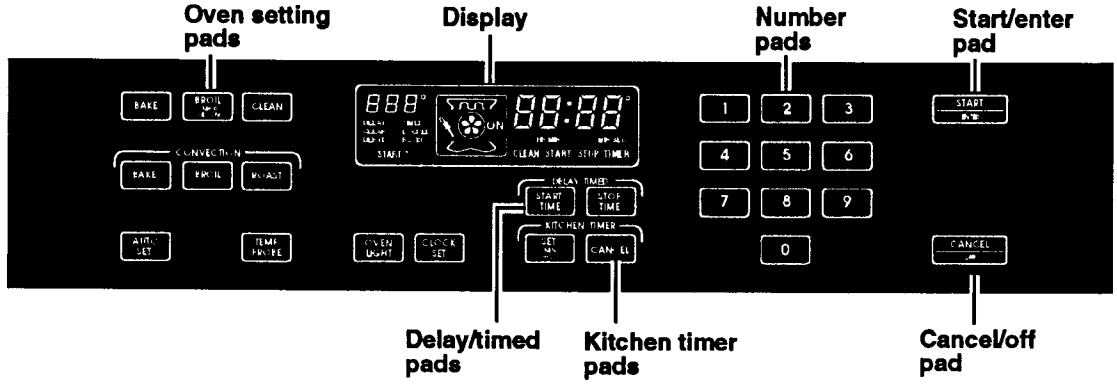
Using the electronic oven control

Double oven control panel



Single oven control panel



Display/clock

- **When you first connect the oven to power,** a tone will sound and the display will show "88:88". If, after you set the clock (page 9), the display again shows "88:88", your electricity was off for a while. Reset the clock.
- **The time display will show "Err"** and three short tones will sound if a time or temperature is incorrectly entered.

Starting an operation

START
ENTER

After programming a function, you must press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show in the display as a reminder.

Canceling an operation

CANCEL
OFF

The Cancel/Off pad will cancel any command pad, except for the Clock Set and Kitchen Timer pads. When you press the Cancel/Off pad, the large display will show the time of day.

Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off audible signals during programming:

PRESS and hold for 4 seconds START TIME

To shut off all signals except for the end-of-timer tone:

PRESS and hold for 4 seconds STOP TIME

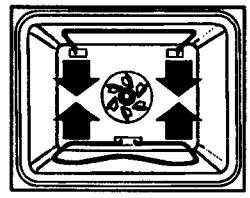
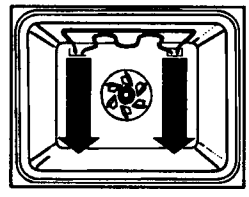
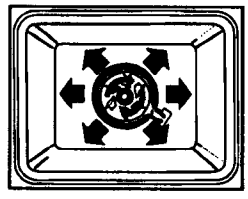
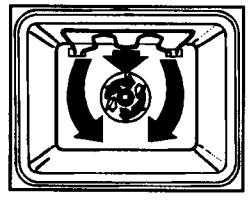
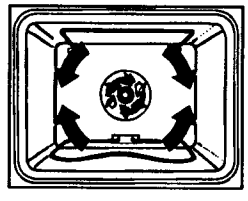
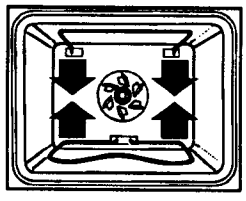
To change the end-of-timer tone to a three-second tone:

PRESS and hold for 4 seconds SET •MIN ••HR

A short tone will sound to tell you the signals have been changed. Repeat to turn the signals back on.

Oven settings for single/upper ovens

This chart tells you when to use each setting. It also explains, both in pictures and in words, what elements heat up for each setting.

SETTING	DIAGRAM	SETTING INFORMATION
BAKE Use this setting for baking and heating casseroles.		• The bottom element and outer top element heat up. • During baking, the elements will turn on and off to maintain the oven temperature.
BROIL (MAXI/ECONO) Use this setting for broiling regular-sized and smaller cuts of meat, poultry, and fish.		• Both top elements heat during Maxi Broil. (Maximum browning coverage) • Only the inner element heats up during Econo Broil. (Browning coverage in center only)
CONVECTION BAKE Use this setting for foods which require gentle heating and for baking breads and cakes. Use also when baking large quantities of food on more than one oven rack.		• For faster preheating, all elements heat up until oven reaches desired temperature. After preheat, only the rear element heats up. • For even heating, the fan at the back of the oven circulates air in the oven cavity.
CONVECTION BROIL Use this setting for broiling thick cuts of meat.		• Both top elements heat up. • For even heating, the fan at the back of the oven circulates air in the oven cavity.
CONVECTION ROAST Use this setting for roasting and baking on one rack.		• The bottom element and outer top element heat up. • For even heating and faster cooking, the fan at the back of the oven circulates air in the oven cavity.
CLEAN Use this setting for self-cleaning only.		• The bottom element and outer top element heat up. • The broil element will cycle on for 40 seconds and off for 20 seconds.

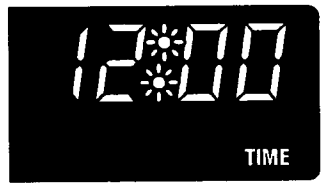
Setting the clock

1. Press Clock Set.

PRESS

CLOCK SET

YOU SEE



2. Set time.

PRESS

3

3

0

YOU SEE

3. Start clock.

If time has not been entered correctly, three short tones will sound and "Err" is displayed for 1 second. The previous display then reappears. Repeat Steps 1, 2, and 3 to reenter the time of day.

PRESS

START

ENTER

YOU SEE

Using the kitchen timer

The Kitchen Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes up to 99 hours, 99 minutes or in minutes and seconds up to 99 minutes, 99 seconds.

1. Press Kitchen Timer.

- **Once** to count down minutes and seconds
- **Twice** to count down hours and minutes

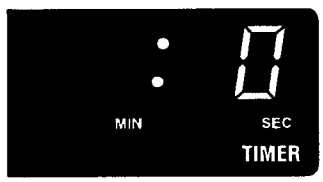
PRESS

SET

•MIN

••HR

YOU SEE



(example shows minutes and seconds timer setting)

continued on next page

2. Set time.

PRESS

7

0

0

YOU SEE

(example shows a 7-minute timer setting)

3. Start Kitchen Timer.

The Kitchen Timer will begin counting down immediately after you press the Start/Enter pad.

PRESS

START

ENTER

YOU SEE

4. When time is up, turn off Kitchen Timer.

When time is up, you will hear a single tone that sounds every 5 seconds.

PRESS

KITCHEN/ TIMER

CANCEL

YOU SEE

To change the kitchen timer tone:

To change the end-of-timer tone to a four-second tone, press and hold the Kitchen Timer Set pad for 4 seconds. A short tone will sound to tell you the tone has been changed.

PRESS

SET
•MIN
••HR

To cancel the kitchen timer during its operation:

You can cancel the Kitchen Timer any time during its operation. Press the Cancel pad.

PRESS

KITCHEN/ TIMER

CANCEL

Baking or convection baking

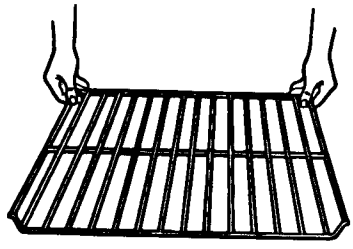
(both ovens) **(single/upper oven)**

NOTES:

- **Examples shown** are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.
- **If the door Lock Lever** is latched when you try to bake, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking.
- **If you do not turn off** the oven after cooking, the oven will turn off automatically after 12 hours.

1. Position racks.

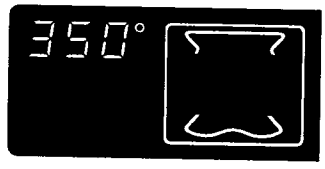
For correct rack placement, see "Rack positions" on page 29 and "Rack placement" chart on page 30.



2. Choose baking setting.

PRESS **YOU SEE**

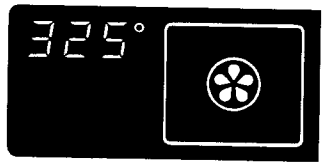
BAKE



OR

PRESS **YOU SEE**
CONVECTION

BAKE



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F for Bake or 325°F for Convection Bake.

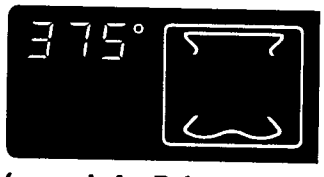
NOTE: See a reliable cookbook or the Convection Oven Cook Book for temperature recommendations.

PRESS **YOU SEE**

3

7

5



(example for Bake at 375°)

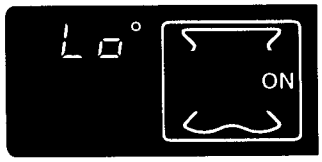
continued on next page

4. Preheat oven.

PRESS

START
ENTER

YOU SEE



(example for Bake)

After the temperature reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. **To see the set temperature before it is reached,** press the command pad you used to choose the cook setting. The set temperature will be displayed for 5 seconds. Two short tones will sound when oven is preheated.

5. Put food in oven.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS

CANCEL
OFF

YOU SEE

(display shows time of day)

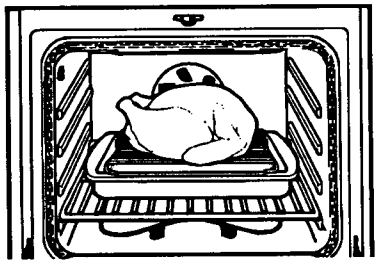
Roasting

NOTES:

- **Examples shown** are for the single/upper oven only. For the lower oven, press BAKE to enter the roast setting in Step 2. Also, the lower oven temperature appears on the right side of the display.
- **If the door Lock Lever** is latched when you try to roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with roasting.
- **If you do not turn off** the oven after cooking, the oven will turn off automatically after 12 hours.

1. Prepare oven.

Position the rack properly. For correct rack placement, see "Rack positions" on page 29. Place food in the oven. For large roasts and turkeys, place rack in position 1 (closest to oven bottom).

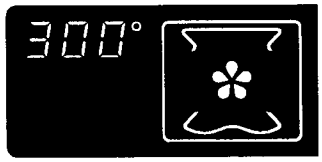


2. Choose setting.

PRESS

CONVECTION ROAST

YOU SEE



3. Set temperature (optional).

Do this step if you want to set a temperature other than 300°F.

NOTE: See the Convection Oven Cook Book for temperature recommendations.

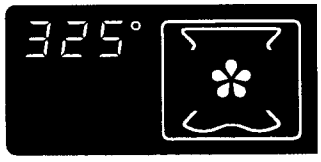
PRESS

3

2

5

YOU SEE



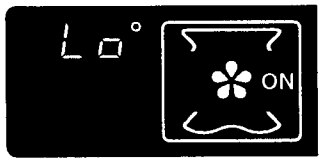
(example shows 325°F temperature setting)

4. Start oven.

PRESS

START / ENTER

YOU SEE



NOTES:

- **After the temperature** reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. **To see the set temperature before it is reached,** press the Convection Roast pad. The set temperature will be displayed for 5 seconds.
- **If you want to change** the roasting temperature after roasting has begun, repeat Steps 2, 3, and 4.

5. After cooking, turn off oven.

PRESS

CANCEL / OFF

YOU SEE

(display shows time of day)

Adjusting oven temperature

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

NOTES:

- **DO NOT measure** oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.
- **Examples shown** are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature adjustment appears on the right side of the display.

1. Press Bake pad.

Release the Bake pad when a number appears in the temperature display and you hear a tone.

PRESS

BAKE

Hold for 4 seconds

YOU SEE

(factory setting of "0")

2. Set new offset temperature.

Each time you press the Bake pad, the displayed temperature will increase by 5°F. To decrease the temperature, hold down the Bake pad until the display goes past 35°. At that point the display will return to 0 and will then decrease 5°F for every time you press the Bake pad. You can set the temperature offset adjustment as low as -35°F or as high as +35°F. (To determine the amount of adjustment needed, see the chart on page 15.)

PRESS

BAKE

YOU SEE

(example of 5°F cooler adjustment)

3. Enter the adjustment.

PRESS

START

ENTER

YOU SEE

(display shows time of day)

How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more done	+5 to +10
Moderately more done	+15 to +20
Much more done	+25 to +35
A little less done	-5 to -10
Moderately less done	-15 to -20
Much less done	-25 to -35

Using the temperature probe

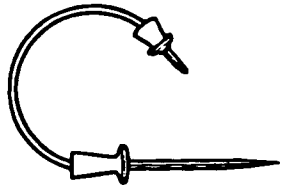
(single/upper oven)

The Temperature Probe is the most accurate guide to the degree of doneness of meat. Use it when baking, roasting any type of meat or poultry, or cooking casseroles with liquid.

NOTE: Do not use the Temperature Probe when broiling or convection broiling.

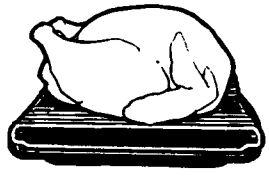
1. Insert probe into food.

Insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.



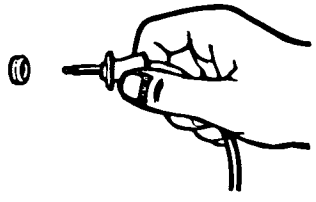
2. Put food in oven.

Place meat on the convection roasting rack, place rack on broiler pan, and place pan in the center of the oven.



3. Connect probe to oven.

Open the Temperature Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)



4. Close oven door.

continued on next page

5. Press Temp Probe pad.

PRESS

TEMP PROBE

YOU SEE

6. Set temperature (optional).

Do this step if you want to set an internal food temperature (from 100°F-200°F) other than 160°F.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for internal food temperature recommendations.

PRESS

1

5

0

YOU SEE

(example shows 150°F internal temperature setting)

7. Choose cook setting.

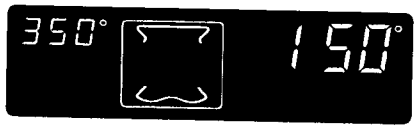
- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS

BAKE

(example for Bake)

YOU SEE



8. Set temperature (optional).

Do this step if you want to set an oven temperature other than the one displayed.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for oven temperature recommendations.

PRESS

3

7

5

YOU SEE

(example shows 375°F temperature setting)

9. Start oven.

NOTES:

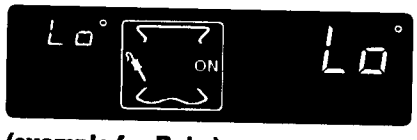
- **After the food temperature** reaches 100°F, the large display will show the actual food temperature at each 5° increase and stop at the set temperature. Four short tones will sound when food reaches the set temperature. The oven then shuts off.
- **If you want to change** the probe temperature after cooking has begun, repeat Steps 5, 6, and 9.

PRESS

START

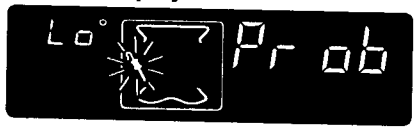
ENTER

YOU SEE



(example for Bake)

If probe is not plugged in, 3 short tones will sound and the display will show:



10. After cooking, unplug probe.

One short tone will sound every minute to remind you cooking is done, until you unplug the Temperature Probe.

11. Remove food from oven.

(This prevents overcooking.)

12. Clean probe.

Use a soapy sponge and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods. You can also clean the probe in a dishwasher.

⚠WARNING

Burn Hazard

Oven, probe and probe cover will be hot. Use an oven mitt or a potholder to remove the probe.

Failure to do so could result in burns.

Using auto set

(single/upper oven)

Auto Set lets you choose from among ten preset oven convection cooking cycles. These cycles store commonly used cooking times, cooking temperatures and probe temperature settings. Auto Set saves you time by limiting the number of pads you have to press when cooking at a favorite setting.

1. Place food in cold oven.

If you need the Temperature Probe for your cycle (settings 5-8), insert probe into food. (Follow Steps 1-4 in "Using the temperature probe" on page 15.)

2. Press Auto Set pad.

PRESS

AUTO SET

YOU SEE

3. Press desired Number pad.

Use the "Auto set chart" on page 18 as your guide for selecting a cycle.

NOTE: You can change the Auto Set cycle any time before pressing the Start/Enter pad by repeating Step 2.

PRESS

1

YOU SEE

(example for cycle 1)

continued on next page

4. Start oven.

NOTES:

- **Cycles 1-4, 9, 0:** To see the time when the Auto Set cycle will end, press the Stop Time pad.
- **Cycles 5-8:** To see the internal food temperature selected, press the Temp Probe pad.

PRESS

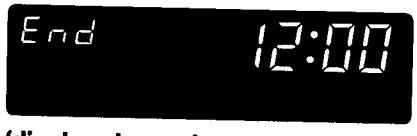
START
ENTER

YOU SEE

5. When the Auto Set cycle is done:

"End" and time of day will show in the display. Four tones will sound, followed by one short tone every minute until you open the door, remove the probe, or press the Cancel/Off pad.

YOU SEE



(display shows time of day)

Auto set chart (see Auto Set Guide Meal Planner for explanation of Meals #1-4)

CYCLE NUMBER	CONVECTION MODE	OVEN TEMP	TIME OR PROBE TEMP	FOOD
1	Conv. Bake	350°F	45 min	Meal #1
2	Conv. Bake	350°F	1 hr	Meal #2
3	Conv. Bake	350°F	1 hr 15 min	Meal #3/Baked potatoes
4	Conv. Bake	375°F	55 min	Meal #4
5	Conv. Roast	300°F	140°F	Beef roast rare
6	Conv. Roast	300°F	160°F	Beef roast medium
7	Conv. Roast	300°F	170°F	Beef roast well Pork roast Meat loaf
8	Conv. Bake	325°F	150°F	Casseroles
9	Conv. Bake	325°F	3 hr	Pot roast with vegetables–3 lbs
0	Conv. Roast	400°F	18 min	Pizza

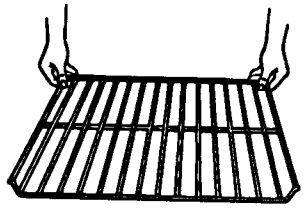
Broiling

NOTES:

- **Examples shown** are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.
- **Preheating** is not necessary when broiling.
- **If the door Lock Lever** is latched when you try to broil, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with broiling.
- **If you do not turn off** the oven after broiling, the oven will turn off automatically after one hour.

1. Position rack.

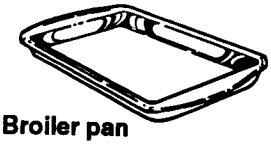
See "Broiling rack positions" on page 32 for recommended rack positions.



2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.

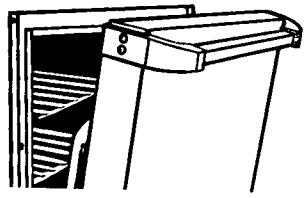
Broiler grid



Broiler pan

3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15.2 cm]). The door will stay open by itself. Door must be partly open for oven to maintain proper temperatures.

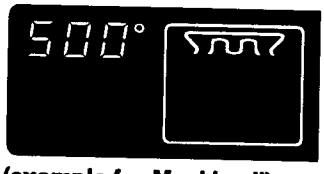


4. Press Broil pad.

Once for Maxi Broil

PRESS

YOU SEE



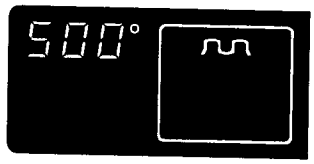
(example for Maxi broil)

OR

Twice for Econo Broil

PRESS

YOU SEE



(example for Econo broil)

5. Set temperature (optional).

Do this step if you want to use variable temperature broiling (see below).

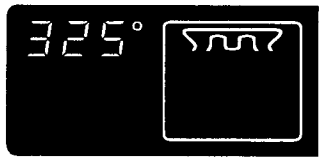
PRESS

3

2

5

YOU SEE



(example shows 325°F broiling temperature for Maxi Broil)

6. Start oven.

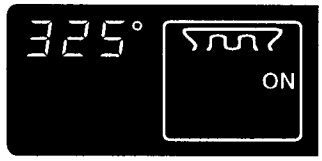
NOTE: If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

PRESS

START

ENTER

YOU SEE



(example for Maxi Broil)

7. When broiling is done, turn off oven.

PRESS

CANCEL

OFF

YOU SEE

(display shows time of day)

Variable temperature broiling

- **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

Convection broiling

(single/upper oven)

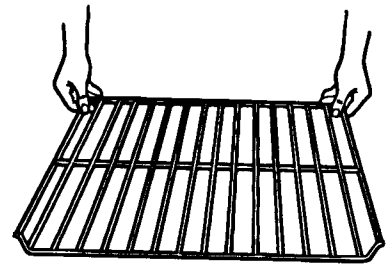
Convection broiling is actually high-temperature convection roasting. Use this setting when broiling thick cuts of meat. Results are similar to those you get when using a rotisserie.

NOTES:

- If the door Lock Lever is latched when you try to convection broil, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with broiling.
- If you do not turn off the oven after broiling, the oven will turn off automatically after 12 hours.

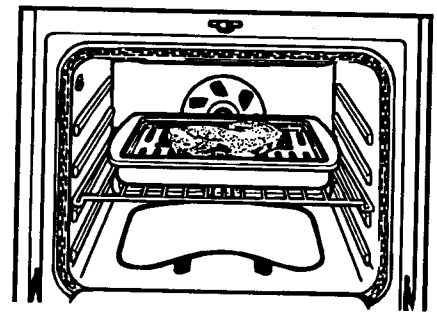
1. Position rack.

See "Broiling rack positions" on page 32 for recommended rack positions.



2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the most even heat and the best airflow.



3. Close door.

NOTE: Do not try to convection broil with the door open. The fan will not operate.

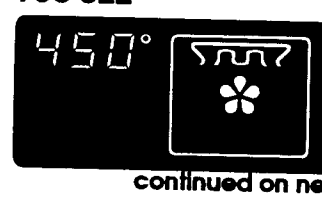
4. Choose Convection Broil setting.

PRESS

CONVECTION

BROIL

YOU SEE



continued on next page

5. Set temperature (optional).

Do this step if you want to set a temperature (up to 450°F) other than 450°F.

NOTE: See the Convection Oven Cook Book for temperature recommendations.)

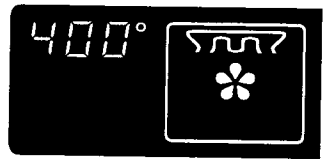
PRESS

4

0

0

YOU SEE



(example shows 400°F temperature setting)

6. Start oven.

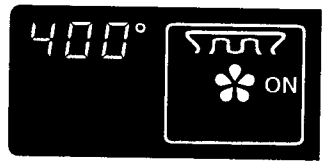
NOTE: If you want to change the convection broiling temperature after broiling has begun, repeat Steps 4, 5 and 6.

PRESS

START

ENTER

YOU SEE



7. When broiling is over, turn off oven.

PRESS

CANCEL

OFF

YOU SEE

(display shows time of day)

Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set ... even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result. Before using timed cooking, make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 9.)

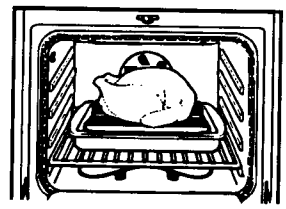
NOTES:

- **Examples shown** are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.
- **If the door Lock Lever** is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 29 and "Rack placement" chart on page 30.



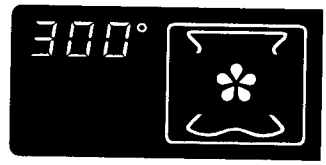
2. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS

CONVECTION ROAST

YOU SEE



(example for Convection Roast)

3. Set temperature (optional).

Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for temperature recommendations.

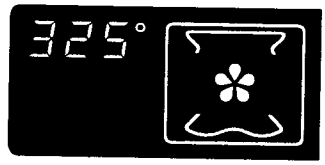
PRESS

3

2

5

YOU SEE



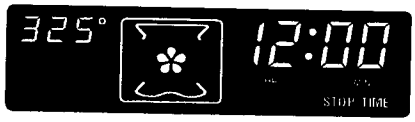
(example shows 325°F temperature setting in Convection Roast)

4. Press Stop Time pad.

PRESS

STOP TIME

YOU SEE



(display shows time of day)

5. Set stop time.

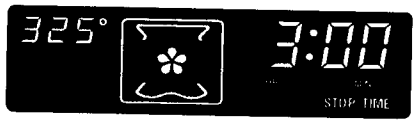
PRESS

3

0

0

YOU SEE



(display shows a stop time of 3:00)

continued on next page

6. Start oven.

PRESS

START
ENTER

YOU SEE

7. When baking/roasting is done:

"End" and the time of day will show in the display. Four tones will sound, followed by one short tone every minute until you open the door or press the Cancel/Off pad.

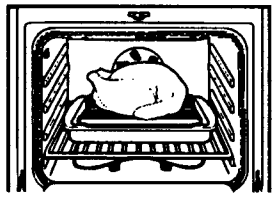
YOU SEE

(display shows time of day)

To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 29 and "Rack placement" chart on page 30.



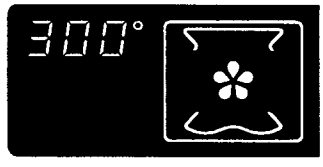
2. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS

CONVECTION
ROAST

YOU SEE



(example for Convection Roast)

3. Set temperature (optional).

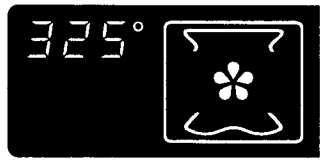
Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for temperature recommendations.

PRESS

3
2
5

YOU SEE



(example shows 325°F temperature setting in Convection Roast)

4. Press Start Time pad.

PRESS

START
TIME

YOU SEE

(display shows time of day)

5. Set start time.

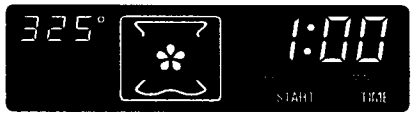
PRESS

1

0

0

YOU SEE



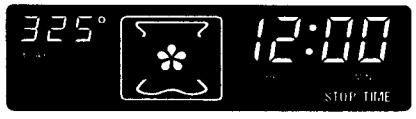
(example shows 1:00 start time)

6. Press Stop Time pad.

PRESS

STOP TIME

YOU SEE



(display shows time of day)

7. Set stop time.

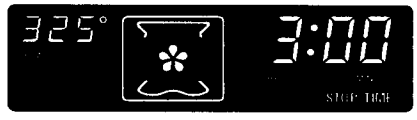
PRESS

3

0

0

YOU SEE



(example shows a 3:00 stop time)

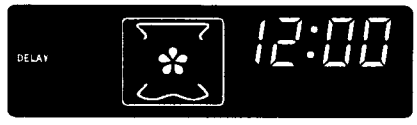
8. Press Start/Enter pad.

PRESS

START

ENTER

YOU SEE



When start time is reached:

YOU SEE

9. When baking/roasting is done:

"End" and the time of day will show in the display. Four tones will sound, followed by one short tone every minute until you open the door or press the Cancel/Off pad.

YOU SEE

(display shows time of day)

To cancel timed cooking settings:

Press Cancel/Off pad.

PRESS

CANCEL
OFF

YOU SEE

(display shows time of day)

⚠WARNING

To avoid sickness and food waste when timed baking/roasting:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

Dehydrating

(single/upper oven)

You can use your Thermal-Convection™ oven to dehydrate fruits and vegetables.

NOTE: To learn more about dehydration, see the Convection Oven Cook Book provided with your oven.

1. Prepare food.

Prepare foods as recommended in recipe.

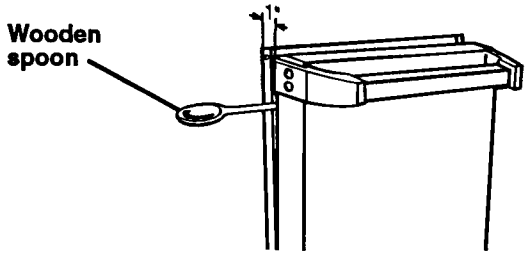
2. Arrange food on drying racks.

Racks are not included with oven. Contact a local store handling specialty cooking utensils.

3. Position door.

To allow moisture to escape, insert a wooden spoon to provide a one-inch gap between the frame and the door.

NOTE: The door must be closed further than the Broil Stop position. If the door is open more than one inch, the convection fan may shut off. This prevents dehydration.



4. Press Convection Bake pad.

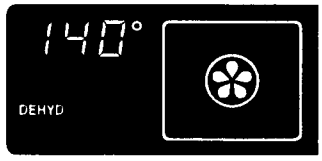
PRESS

CONVECTION

BAKE

Hold for 2 seconds

YOU SEE



5. Set temperature (optional).

Do this step if you want to set a temperature (from 100°F to 200°F) other than 140°F.

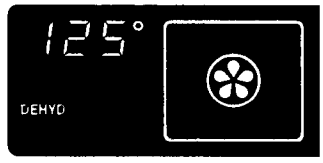
PRESS

1

2

5

YOU SEE



(example shows 125°F dehydrating temperature)

6. Start oven.

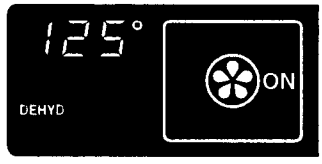
NOTE: If you want to change the dehydrating temperature after dehydrating has begun, repeat Steps 4, 5 and 6.

PRESS

START

ENTER

YOU SEE



7. When dehydrating is done, turn off oven.

PRESS

CANCEL

OFF

YOU SEE

(display shows time of day)

Proofing bread

(single/upper oven)

You can use your Thermal-Convection™ oven to proof bread. For more information, see the Convection Oven Cook Book provided with your oven.

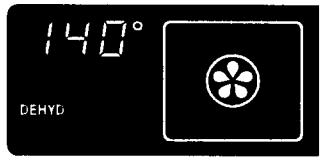
1. Put bread in oven.

NOTE: Be sure to close the door.

2. Press Convection Bake pad.

PRESS
CONVECTION
BAKE
Hold for 4 seconds

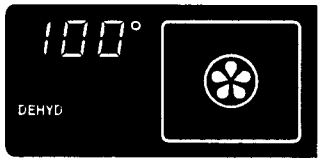
YOU SEE



3. Set temperature to 100°F.

PRESS
1
0
0

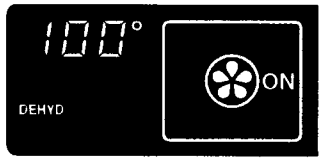
YOU SEE



4. Start oven.

PRESS
START
ENTER

YOU SEE



5. When proofing is done, turn off oven.

PRESS
CANCEL
OFF

YOU SEE

(display shows time of day)

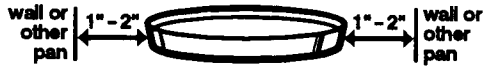
Cooking tips

Baking/convection baking tips

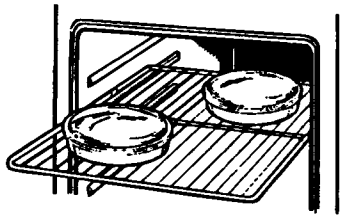
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- **Place** the pans so that one is not directly over the other.



- **For best results,** allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- **When baking with one pan,** place pan in the center of the oven rack.

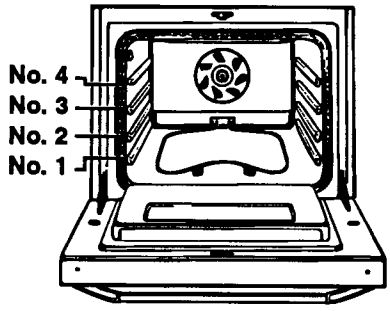


- **When baking with two pans,** place pans in opposite corners of the oven rack.

NOTES:

- **"Oven peeking"** may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.
- **Do not allow pans** to touch the heat sensor on the left wall near the back. Poor baking may result.

Rack positions



The single/upper oven has three racks. Two racks are straight and the third is offset (raised). The shape of the offset rack helps you space racks better. The lower oven has one offset rack.

Each oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

NOTE: If you want, you can put one of the upper oven racks in the lower oven.

⚠WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on.
- If you must move rack(s) while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholder or oven mitt touch hot heating element.

Failure to follow the above precautions may result in personal injury.

Baking tips
(Bake pad)

For proper cooking, follow these guidelines:

- **When using one rack,** place the rack so the top of the food will be centered in the oven.
- **When using more than one rack,** use the Convection Bake setting.
- **Use only one** cookie sheet in the oven at one time when using the Bake setting.

Rack placement for specific foods:
(For rack positions, see "Rack positions" on page 29.)

FOOD	RACK POSITION
Frozen pies	1 or 2
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

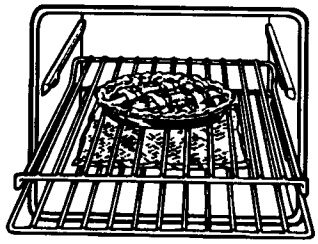
Using aluminum foil in the oven
(for thermal baking)

⚠WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it will damage them and could result in electrical shock or fire hazard.

Use aluminum foil to catch spillovers from pies or casseroles.



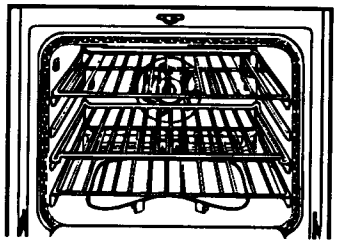
- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

Convection baking tips
(Convection Bake pad)

- **Do not use** aluminum foil when convection baking. Aluminum foil may block airflow.
- **Reduce** recommended recipe oven temperature by approximately 25°F. See recipe adaption chart in the Convection Oven Cook Book for recommended temperatures.
- **For most recipes,** you can reduce convection baking time compared to standard baking times. See recipe adaption chart or convection baking chart in the Convection Oven Cook Book for recommended baking times.

NOTE: Cooking time may be longer when you use more than one rack.

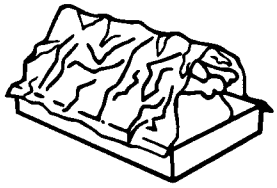
- **When baking on two or three racks,** use the Convection Bake setting for more even results. (You can, however, use only one rack when Convection Baking.)



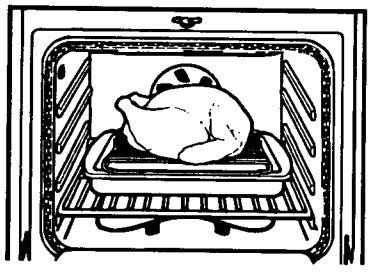
- **To use three racks during convection baking,** place one straight rack in position 4 (the highest position), the other straight rack in position 1 (the closest to the oven bottom), and the offset rack in position 2. This allows all three racks to be an equal distance apart for better baking.
- **Stagger** cake pans or other utensils in opposite directions on each rack when three racks are used.

Roasting tips

- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- **Lower Oven Only: A foil tent** will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- **Use an accurate meat thermometer or temperature probe** (see page 15) to determine when meat has reached desired degree of doneness. Insert the thermometer or probe into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer or probe should not touch fat, bone or gristle.
- **After reading the thermometer once,** push it further into the meat ½ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.
- **Single/Upper Oven Only: You can reduce** roasting times and temperatures for most standard recipes when using the Convection Roast setting. See recipe adaption chart or convection roasting chart in the Convection Oven Cook Book for recommended roasting times and temperatures.



- **Use the convection roasting rack** on the broiler pan (both included with your single/upper oven). (The convection roasting rack rests on the broiler pan, not inside it.) The long side of the rack should be parallel with the oven door for best heat distribution and airflow.

Broiling tips

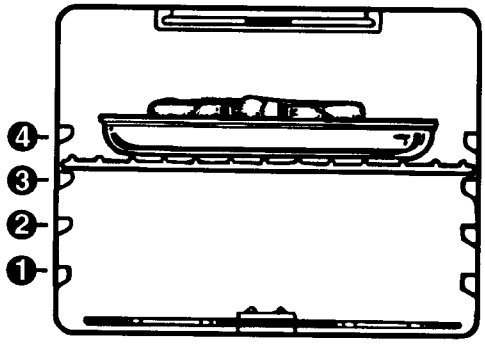
- **Always start** broiling with a cold broiler pan for even results.
- **To retain more natural juice,** do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit** fatty edges to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

⚠WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Broiling rack positions



RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, ½" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish

Caring for Your Oven

Cleaning your oven and controls

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, rinse and dry thoroughly. **Do not use steel wool or abrasive cleaners. They may damage the finish.** • **Do not spray cleaner directly on panel.** Apply cleaner to paper towel. **NOTE:** Make sure you have not turned the oven on when cleaning panel. If you have, press the Cancel/Off pad.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, rinse and dry thoroughly. Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse and dry thoroughly. **Do not clean in Self-Cleaning cycle.**
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 36-40.

Using and replacing the oven light

In double ovens, the oven light in both ovens will come on when you open either oven door. To turn the light(s) on when the oven door(s) is closed, **press** the Oven Light pad on the control panel. **Press** the pad again to turn off the light(s).

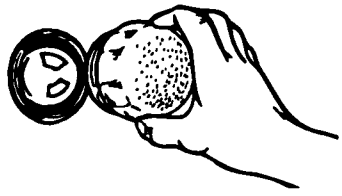
⚠WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

Replacing the oven light:

1. **Disconnect** appliance at main power supply.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

Changing optional oven door fronts

The oven door glass can be changed to match your kitchen decor. The following door glass kits are available from your KitchenAid dealer.

NOTE: Two kits are required for a double oven. These kits include easy installation instructions.

- White Glass 27" (Kit No. 3181550)
- White Glass 30" (Kit No. 3150347)
- Almond Glass 27" (Kit No. 3181552)
- Almond Glass 30" (Kit No. 3150348)
- Brushed Stainless Steel 27" (Kit No. 3181993)
- Brushed Stainless Steel 30" (Kit No. 4319107)

Removing and replacing the oven door

The oven door can be removed to change optional oven door fronts. **Do not** remove doors for cleaning.

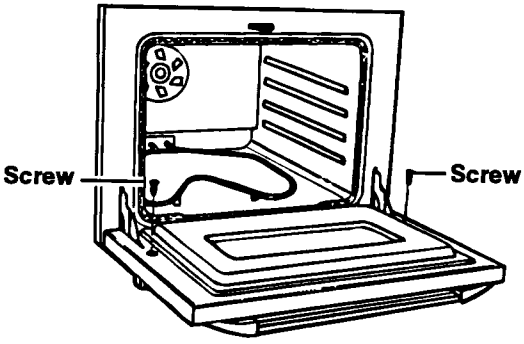
⚠WARNING

Personal Injury Hazard

- Oven doors are heavy. Use both hands to remove the oven doors.
- Grasp only the sides of the oven door. Do not use any portion of the front frame or trim for lifting.

Failure to grasp the oven door properly could result in personal injury or product damage.

To remove:



1. **Open** the door completely.
2. **Remove** the two screws just above the oven door hinges.
3. **Close** door to the Broil Stop position (door will be open about 6 inches [15.2 cm]).
4. **Hold** the door firmly on both sides. **Pull** forward slightly, **lift** the door up and out of the hinge slots to remove. **Set** the door aside.

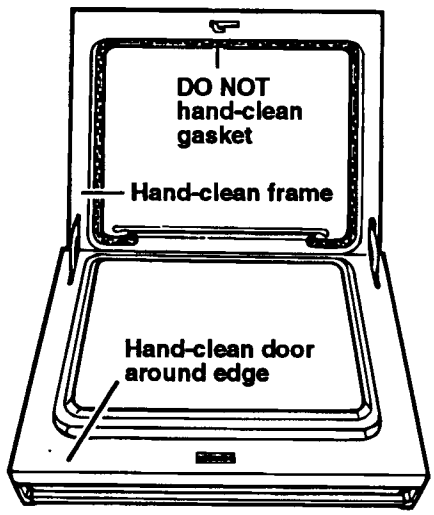
To replace:

1. **Grasp** door firmly on both sides. **Slide** the hinge slot in the bottom of the door over the hinges. **Push** the door down and in to replace.
2. **Open** the door slightly past the Broil Stop position and **push** it down to make sure the door is completely installed.
3. **Open** the door completely. **Replace** the two oven door screws.
4. **Close** and **open** the door slowly to make sure it is replaced properly.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean** the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

  NOTE: DO NOT clean, move or bend the gasket. Poor cleaning, baking and roasting may result.
- **Remove** the broiler pan grid and anything else being stored in the oven.
- **Wipe out** any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠WARNING

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in oven during the Self-Cleaning cycle. Foil can burn or melt and damage the oven surface.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- **The lower oven** will not operate while the upper oven is being cleaned, and the upper oven will not operate while the lower oven is being cleaned. If you try to clean both ovens at the same time, neither will operate.

Before setting the controls

1. Make sure clock is set to correct time of day.

2. Set Lock Lever.

Lift the panel between the oven door and the control panel. Move the Lock Lever all the way to the right–the Clean position.

Setting the controls

NOTES:

- **Examples shown** are for the single/upper oven only.
- **The display** will show "door" and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.

To start cleaning immediately:

1. Press Clean pad.

A three-hour Self-Cleaning cycle will be set.

PRESS

CLEAN

YOU SEE

2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, **press** the desired Number pads for the new time up to four hours.

- **Use** 2 hours for light soil.
- **Use** 3-4 hours for moderate to heavy soil.

PRESS

4

0

0

YOU SEE

(example shows a 4-hour cleaning cycle)

3. Start oven.

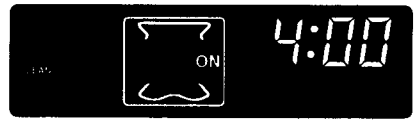
NOTES: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-3.

PRESS

START

ENTER

YOU SEE



To delay clean using start time:

1. Press Clean pad.

A three-hour Self-Cleaning cycle will be set.

PRESS

CLEAN

YOU SEE

2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, **press** the desired Number pads for the new time up to four hours.

- **Use** 2 hours for light soil.
- **Use** 3-4 hours for moderate to heavy soil.

PRESS

4

0

0

YOU SEE

(example shows a 4-hour cleaning cycle)

3. Press Start Time pad.

PRESS

START TIME

YOU SEE

(display shows time of day)

4. Set start time.

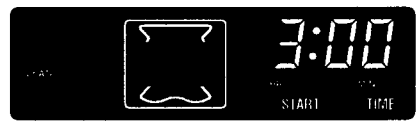
PRESS

3

0

0

YOU SEE



(example shows a start time of 3:00)

5. Complete entry.

NOTE: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-5.

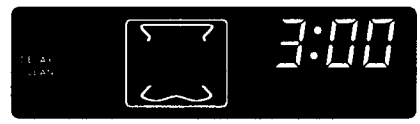
When the start time is reached:

PRESS

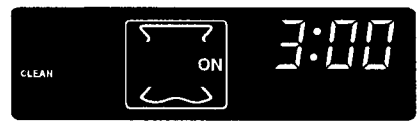
START

ENTER

YOU SEE



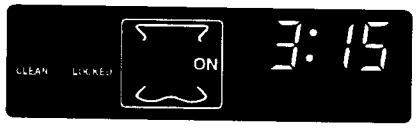
YOU SEE



After the self-cleaning cycle starts:

When oven temperature goes above normal baking/roasting temperatures:

YOU SEE



NOTE: You must not move the Lock Lever and you cannot open the door when LOCKED is on.

After the self-cleaning cycle ends:

YOU SEE

(display shows time of day)

When the oven cools to normal baking/roasting temperatures:

Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

YOU SEE

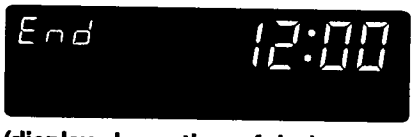
(display shows time of day)

To stop the self-cleaning cycle at any time:

PRESS

When oven cools to normal baking/roasting temperatures:

YOU SEE



(display shows time of day)

When LOCKED goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

For best cleaning results

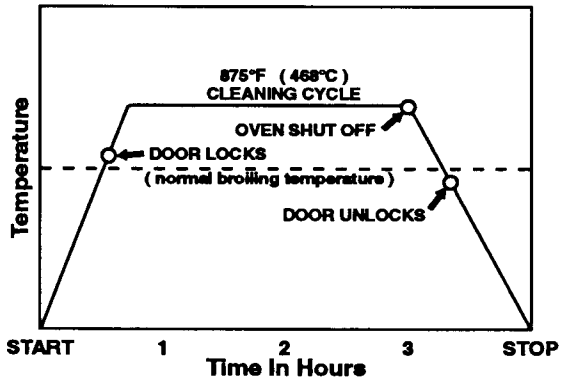
- **After the oven is cool,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or mildly abrasive pad.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected,** the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 36.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 37.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



If You Need Assistance or Service

Questions or comments? Call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for service ...

If your appliance should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly.	Refer to the section in this manual describing the function you are operating.
	You have programmed a delayed start time.	Wait for the start time to be reached.
The Self-Cleaning cycle will not operate	You have programmed a delayed start time.	Wait for the start time to be reached.
	The Lock Lever is not in the Clean position–all the way to the right.	Move Lock Lever all the way to the right.
	Fan is not running. If fan is running, you can hear it.	Call a KitchenAid service technician for repair.

continued on next page

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Cooking results are not what you expected	The oven is not level.	Level oven. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature. (See "Adjusting oven temperature" on page 14.)
	You did not preheat the oven before baking.	Preheat oven when called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the correct type or size.	Refer to a reliable cookbook or recipe for recommended pan type and size.
	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.
The display is flashing "88:88"	There has been a power failure.	Reset the clock. (See page 9.)
"F-" followed by a number shows in the display		Call for service. (See Step 3 on page 43.)

2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

Consumer Assistance Center
KitchenAid
P.O. Box 558
St. Joseph, MI 49085-0558

Please include a daytime phone number in your correspondence.

3. If you need service:

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 2).

4. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer and KitchenAid have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-in Refrigerators	Trash Compactors	Ranges & Cooktops
Freestanding Refrigerators	Hot Water Dispensers	Microwave Ovens
50-Pound Ice Makers	Food Waste Disposers	Washers & Dryers
Dishwashers	Built-in Ovens	Mixers

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230.**

KitchenAid®

Electric Built-In Oven

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	**A.** Service calls to: 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring. **B.** Repairs when oven is used in other than normal home use. **C.** Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. **D.** Any labor costs during the limited warranties. **E.** Replace parts or repair labor costs for units operated outside the United States. **F.** Pickup and delivery. This product is designed to be repaired in the home. **G.** Repairs to parts or systems caused by unauthorized modifications made to the appliance.
SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	
SECOND THROUGH TENTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION.	Replacement parts for the porcelain oven cavity/ inner door if the part rusts through due to defects in materials or workmanship.	

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.

KitchenAid
St. Joseph, Michigan, U.S.A. 49085

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10% post consumer waste/
50% recovered materials.

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